

# West Coast Smoked Salmon And Cream Cheese Quiche

Time **45 minutes** | Serves **8**

## Ingredients

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6 ounces smoked salmon  
4 ounces cream cheese  
1 cup shredded Swiss cheese  
1/2-cup grated asiago cheese  
3 eggs  
1-1/2 cups light cream  
1/2-teaspoon kosher salt  
1/4-teaspoon freshly ground black pepper  
2 tablespoons fresh dill chopped  
Parmesan Crust:  
2 cups all purpose flour  
3/4 teaspoon kosher salt  
1/2 cup cold unsalted butter cut into small bits  
1/2 cup grated parmesan cheese  
1/3 cup ice water

## How to make it

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Heat oven to 425.

To make crust combine flour and salt in a food processor or mixing bowl.

Add butter and process or combine with a fork until small particles are formed.

Add grated parmesan cheese and process briefly to combine.

If using a food processor transfer contents to a mixing bowl.

Add cold water and mix to make a ball of dough.

Sprinkle about 3 tablespoons flour on a board and roll the dough into a 12" circle. Transfer dough to 10" tart pan or quiche pan.

Lay a piece of foil inside and put dried beans inside the foil.

This keeps the crust from puffing up when it bakes then bake crust 8 minutes.

Remove foil and beans and bake 3 minutes longer.

Remove from oven and allow to cool while making filling.

Reduce oven temperature to 350.

For filling spread crumbled smoked salmon over crust.

Cut cream cheese into bits and scatter over salmon.

Sprinkle with Swiss cheese and Asiago cheese.

Beat eggs in a mixing bowl then add cream, salt, pepper and dill then pour into crust.

Bake quiche until golden brown and puffed then let stand 15 minutes before serving.